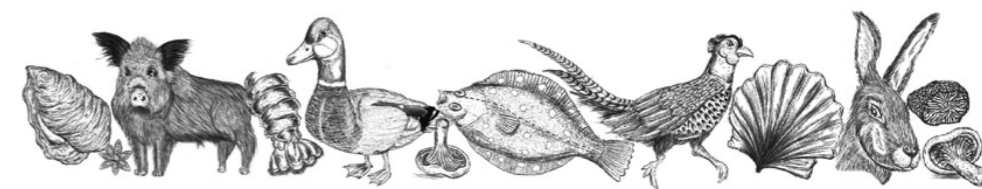


THE FORGE



S N A C K S

Venison sausage roll £7.50
Gherkin ketchup

BBQ Padrón peppers £6.50
minus 8 maple and sea salt

Taramasalata £7.50
Artichoke crisps, pickled cucumber

Glazed chicken wings £7.50
Satay, curried nuts

S T A R T E R S

Blythburgh pork cheek £10.00
Cauliflower, raisin, ponzu
Paired with 125ml Equino malbec £6.70

Sweet potato, coconut velouté £9.00
Burnt chili dressing
Paired with 125ml Reising £7.00

Cured North Sea salmon £12.00
Buttermilk, radish, wasabi, artichoke
Paired with 125ml Albarino £6.75

BBQ beetroot £10.00
Harissa, ajoblanco, hazelnut
Paired with 125ml Montepulciano £6.75

M A I N S

Cumbrian chicken breast £26.00
Butterbean puree, baby carrot, leek
Paired with 175ml rioja blanco £10.75

Scottish Highland venison £28.00
Boulangere, date, celeriac, pear
Paired with 175ml Cousino Macul £10.75

Scottish cod loin £28.00
Chorizo, haricot beans, fennel
Paired with 175ml Albarino £9.50

Leek and jersey royal terrine £20.00
Dashi, hen of the wood's, shallot
Paired with 175ml Chardonnay £12.00

D R Y A G E D B E E F

TO SHARE

40– 60 day dry-aged steaks, choose from our selection of Sirloin or Ribeye from our dry age fridges. Steak sizes are subject to availability, typically ranging from 650g – 1.2kg.

Please ask your server to view the steaks.

Angus, Hereford and Devon £11.50/100g

accompanied with chimichurri, pickled shallot, and watercress.

(Some of these cuts can take some time, anything over 1kg may take over 1 hour!)

S A U C E S

£ 3 . 7 5

Red wine jus

Truffle Jus

Peppercorn

B U T T E R S

£ 3 . 5 0

Confit garlic

Truffle & Chive

S I D E D I S H E S £ 6 . 0 0

Glazed Chantenay carrots, hazelnut dressing

Dirty mash

Triple cooked chips

Purple sprouting broccoli, brown butter, shallots

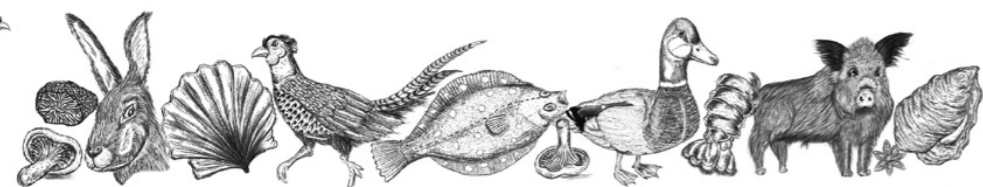
D E S S E R T S

Sticky date sponge £10.00
miso caramel, vanilla ice cream
Paired with 100ml Conciato Tawny port £7.00

Forced rhubarb £10.00
White chocolate, shortbread crumble, meringue
Paired with 125ml Muscat £13.25

Selection of British cheeses £15.00
Chutney, pickled walnut, crackers, grapes
Paired with 100ml Conciato Tawny port £7.00

Dark chocolate mousse £10.00
Honeycomb, mint ice cream
Paired with 125ml Cousino Macul £7.65



If you have any allergies, please inform your waiter.
Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated. Please be aware that game may contain shot.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of

